



Wine Tasting Notes



Yabby Lake Vineyard
Mornington Peninsula



Yabby Lake Vineyard
Mornington Peninsula

Wine Tasting Notes - 2007 Growing Season

2006/2007 Growing Season

Autumn and winter were extremely dry meaning no water was harvested for the irrigation dam. We started a season that turned out to be the worst drought in living memory, a one in a 100 year drought, with restricted water supply. The growing season started cool and dry with frosts being recorded in October. Nearby vineyards suffered frost damage to their vines for the first time ever. Despite the drought there was enough continuing small rain events with cold windy weather during flowering causing the fruit set to be interrupted and incomplete. Warmer temperatures in the latter part of the growing season saw the degree day sum required being reached earlier than ever recorded at Yabby Lake Vineyard. Grape maturities accelerated rapidly and picking got off to a frantic early start. Late in February we received 30mm of rain and the ripening curve slowed down rapidly, the majority of harvesting was completed however long before it would have normally started. As we started picking it quickly became apparent that berry weights and bunch sizes were up to 30% lower than forecast leading to a very small crop of intensely flavored fruit.

Keith Harris, Chief Vineyard Manager

Yabby Lake Vineyard Pinot Noir 2007

The 2007 Pinot Noir is a blend of MV6, Pommard and 115 Clones. MV6 and Pommard are chosen for their structure and complexity whilst 115 is selected for the layers of elegance it imparts on the final blend.

The fruit was handpicked, hand sorted and destemmed into traditional open fermenters for a 3-4 day cold soak. After minimal yeast inoculation with a diverse range of strains selected from Burgundy in France. The ferment was plunged up to three times per day depending on extraction levels. The temperature of fermentation peaked at 32C during which the wine was pressed after seven days post ferment maceration into barrel (30% new Tronçais and Allier barriques) for Malolactic fermentation and ageing. It was racked once in the spring and bottle pre vintage 2008.

This wine exhibits a great depth of colour. Ripe black cherry, dark forest berries and asian spice with perfumed oak aromas. The palate displays a complex array of ripe small berry characters and spicy oak. The wine has excellent density and concentration and pin point balance. But it is the texture and mouthfeel of this wine that is impressive, it rich and velvety with intense Pinot Noir fruit flavours and a powerful long, but restrained finish.

This Pinot Noir will age gracefully for at least ten years under ideal storage conditions.

A classic from Yabby Lake.

Yabby Lake Vineyard Chardonnay 2007

The 2007 Yabby Lake Chardonnay is a blend of five different clones – Penfolds 58, Mendoza, Dijon Barnard clones 76, 95 & 96.

The fruit was hand harvested and selected and then gently whole bunch pressed. Each separate parcel, clone and block was processed separately to ensure the maximum quality could be achieved from each small section of the vineyard. After cold settling for 3-4 days in tank the un-clarified juice was then transferred into barrels for fermentation. French oak barrels were used from the Voges and Allier regions (33% new). Fermentation lasted up to three weeks. The wine was aged on yeast lees for 10 months and then racked, blended and bottled in February 2008.

Brilliant green color with complex, the wine displays lifted peach and citrus aromas underscored by cashew nut aromas and subtle spicy oak. The elegant, balanced palate is dominated by crisp varietal fruit and integrated nutty oak.

This medium bodied wine is well structured with a persistent crisp seamless finish. An ideal compliment to food, this wine will age gracefully for up to five years under ideal storage conditions.

PINOT NOIR TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Pinot Noir 100%
ALCOHOL	13.5%
ACIDITY	6.1 g/l
PH	3.50
AGEING	12 months in French oak
CELLARING	Up to seven years under ideal storage conditions

CHARDONNAY TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Chardonnay 100%
ALCOHOL	13.5%
ACIDITY	7.1 g/l
PH	3.15
AGEING	10 months in French oak
CELLARING	Up to five years under ideal storage conditions